re Foll	q u ow	i r	e d		of \$50.00 is after 1st	Reta	City of	Roc	kw			spo	ecti	ion Report		First aid k Allergy po Vomit clea Employee	olicy/traini n up	ing
					Permit # O post						Est. Type Risk Category Grocery Med Pa			Page <u>1</u> of	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N					aint 🛛	nt 4-Investigation			n	<u></u>			TOTAL/SCO	ORE			
W	al-n	nar	t ne	eigh	borhood 3530 mark		Wal- mart	Name:						✓ Number of Viola	ations C	OS:	10/90	/Δ
Ph Ru	ysic: sk	al A	ddre	ss:		See	st control : grocery		Ho Na	od			reas	e trap : Y		Follow-up: Yes 🖌 No 🗌	10/30	/ ~
M					tatus: Out = not in comp points in the OUT box for ea	pliance $IN = in d$	compliance N	$\mathbf{O} = \text{not}$						oplicable COS = corre D, NA, COS		site \mathbf{R} = repeat vio k an $\sqrt{10}$ in appropria	lation W- Wat te box for R	tch
								-	ire In	nme	diate	Cor	rrect	tive Action not to excee		*		
Co O U	I N N C J I N N C J N O A O Time and Temperature for Food Safety					R		Î	lianc N O	Ν	tus C O	Employee Health						
Т	Image: A sector of the sect					Т	r			s	12. Management, food employees and conditional employees;							
					2 Denser Cald Hulling (see) (100) (2005					~					nsibilities, and reporting			
					2. Proper Cold Holding temperature(41°F/ 45°F) See					~	•			13. Proper use of restrieves, nose, and mouth	charge from			
		~			3. Proper Hot Holding ten	nperature(135°	F)							-	Poster to post at hand sinks Preventing Contamination by Hands			
					4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves					'ly washed/ Gloves u	sed properly		
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~			15. No bare hand cont alternate method prop No direct food p	r approved Y_N_)				
	6. Time as a Pu				6. Time as a Public Health	Public Health Control; procedures & records					Highly Susceptible Populatio					eptible Populations		
					Appr					~		16. Pasteurized foods Pasteurized eggs used	ered					
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Packaging integrity / pulled									· · · · · · · · · · · · · · · · · · ·		Chemicals					
	~				8. Food Received at prope	er temperature						~		17. Food additives; ap & Vegetables	proved a	and properly stored;	Washing Fruits	
					Protection fr	rom Contamir	ation			~	,			18. Toxic substances p	properly	identified, stored an	d used	
					9. Food Separated & prote preparation, storage, displ			Water/ Plumbing				r/ Plumbing						
3					10. Food contact surfaces Sanitized at <u>100</u> pp	and Returnabl	es ; Cleaned and To be 200 ppm			~	,			19. Water from approv backflow device City approve		ce; Plumbing installe	ed; proper	
		~			11. Proper disposition of r reconditioned	returned, previ	ously served or			~	,			20. Approved Sewage, disposal		vater Disposal Syster	n, proper	
0	T	N	N	0	Prior	rity Founda	tion Items (2 Pe	oints)	viola 0		s Req	uire N	e Cor	rrective Action within	10 days	1		R
O U T	I N	N O	N A	C O S	Demonstration of	5		ĸ	U T	N	0	A	o s	Food Tem	peratur	e Control/ Identific	ation	ĸ
	~				21. Person in charge prese and perform duties/ Certif 5	fied Food Man	ager (CFM)			~	,			27. Proper cooling me Maintain Product Tem	perature	e	quate to	
	~				22. Food Handler/ no una 9	uthorized perso	ons/ personnel				/			28. Proper Date Marki	e			
					Safe Water, Record L	keeping and H Labeling	ood Package			~	•			29. Thermometers pro Thermal test strips Digital	wided, a	ccurate, and calibrate	ed; Chemical/	
	~				23. Hot and Cold Water at See	_	-							-	,	Prerequisite for O	•	
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					30. Food Establishment Permit (Current/ insp sign To post new					gn posted)						
					Conformance wit					I				Utensi		pment, and Vendin		
			~		25. Compliance with Vari HACCP plan; Variance of processing methods; manu	btained for spe ufacturer instru	cialized			~	•			31. Adequate handwas supplied, used	C			
					Consu	mer Advisory			2					32. Food and Non-foo designed, constructed,	and use	ed		
	~				26. Posting of Consumer A foods (Disclosure/Remind Commercial				V	V				Metal bottom 33. Warewashing Faci Service sink or curb cl	ilities; in	stalled, maintained,	etC used/	*
					Core Items (1 Point)	Violations I	Require Corrective	e Actio	n Not	t to 1	Exce	ed 9	0 Da	See 10 tys or Next Inspection	, Whicl	hever <u>Comes</u> First		
O U T	I N	N O	N A	C O S	Prevention of	Food Contam	ination	R	O U T	N	N O	N A	C O S		Food I	dentification		R
Ŵ				U	34. No Evidence of Insect animals Watch	t contamination	a, rodent/other				~			41.Original container	labeling	(Bulk Food)		1
	~				35. Personal Cleanliness/e	eating, drinking	g or tobacco use				•				Physic	cal Facilities		
	~				36. Wiping Cloths; proper Using spray bot	tles	ored		1					42. Non-Food Contact See				
		~			37. Environmental contan					~	'			43. Adequate ventilati				
		~			38. Approved thawing me	ethod				~	'			44. Garbage and Refus				
						Use of Utensil			1					45. Physical facilities				
	~				39. Utensils, equipment, & dried, & handled/ In use w Watch	utensils; proper	rly used		w	/				46. Toilet Facilities; pr See grocery		constructed, supplied	l, and clean	
	~				40. Single-service & singl and used	le-use articles;	properly stored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Juan Soto	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: art neighborhood market meat	Physical A t Rusk	ddress:	City/State: Rockwal	1	License/Permit #	Page 2	Page <u>2</u> of <u>2</u>			
		Tusk	TEMPERATURE OBSERVA		•						
Item/Loc	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>			
Wall u	nit		Prep room	40/41							
3	0/31/32/34										
Fre	ezer bunkers										
	7/8/12/11										
	Wic										
2	8-31/32/34										
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW: temps in F	THE DE LOT WILL	TOUR ATTE	THON IS DIKE		L CONDITIONS OBSER		-			
07	Watch for package integrity - pulled at Insp bacon etc										
32	Watch and address metal pans in meat case - chipped										
W 10	Watch over stocking freezer bunkers that may allow product to partially thaw										
42	Need to dust fan guards in wic										
W	•	c liner on	hand sink in back prep ar	ea							
	Hot water - 112,										
	Sink sanitizer see belo Using prep room to ho		liccorded meete								
10	01 1			noot 150 n	nm min c	ulate					
10	Sanitizer at three comp 100 ppm - have unit checked to meet 150 ppm min quats Using only for nonfood contact - trays on carts where packaged items are Stored										
45/42	•••			rayeu iten		Jieu					
-10/-1 <u>L</u>	2 Minimal cleaning under shelving in wic etc dust fans										
Received	bv:		Print:		I	Title: Person In Charge	/ Owner				
(signature)	^{Iby:} Kelly Kírkpa	/e					_ /				
Inspected (signature)	by: Kolly Kirkha	trick	Print:								
Form FH-06	(Revised 09-2015)	niun				Samples: Y N	# collected	1			